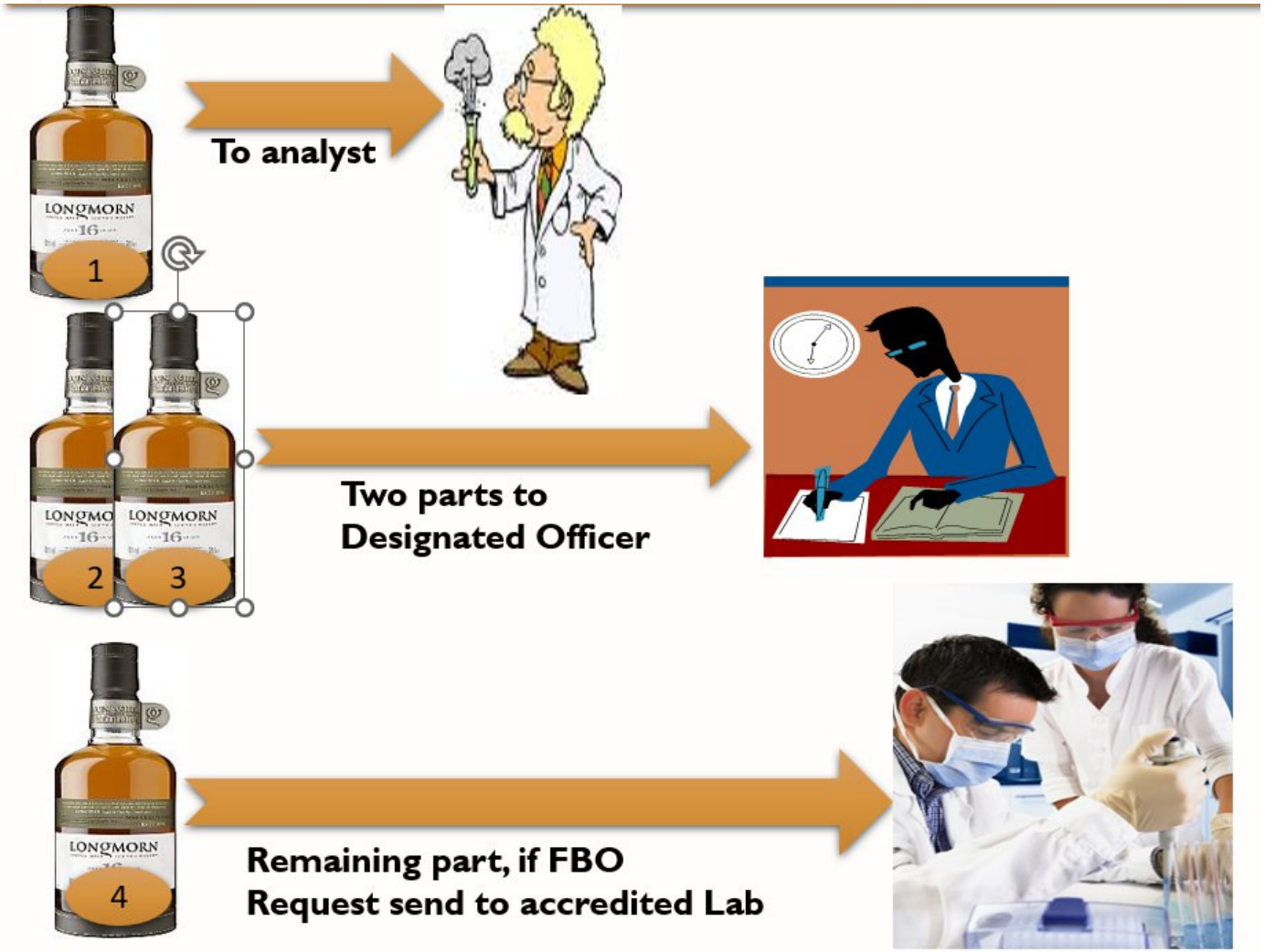

FSSA 2006,

Types of Sampling and

Documentation

BY –

Dr. Sanjay Kumar Singh,

DO,Champawat, Uttarakhand

Food Sampling:

Food sampling is a

process of drawing a sample/ a small portion of food	**which is a representative of a population/ lot of a food**	**for testing, analysing,**	**intended to show the nature and quality of the whole specimen.**

A food sample is normally drawn **<u>to check the safety and standards of the food product</u>**.

By safety it is meant that whether the ingredients, additives used are safe and free from any kind of contaminants and adulteration and

by standards it is meant that the ingredients and additives used are as per the standards or regulations of the said product and additives used are within the limits prescribed.

B. Objectives of Food Sampling

Protecting public health.

Detecting fraudulent activities

- Substandard/Misbranded/Unsafe

Giving customers sufficient information to make informed choices

- to check the veracity and accuracy of this labelling information

Ensuring that food standards are maintained

To check whether foods meet the various statutory standards, the absence of which would be likely to result in debasement of these foods.

Objectives of Food Sampling: Cont….

Part of enforcement Activities

- key element of enforcement action.
- Element of inspection activities
- It can also identify products where enforcement attention is required.
- To investigate complaints about food.

Providing product quality advice to the producer

- Informing food producers or retailers of sampling results could highlight issues that they were not aware of, thus allowing them to take prompt action.
- Alerts industry that products are being monitored for the purpose of consumer protection and legal compliance.

Promoting fair trade and deterring bad practice

- Legitimate businesses need assurance they will not be undermined by competitors who cut corners or commit fraud.
- Businesses and consumers alike need to know where they stand. It is, therefore, important that food law is effective and is enforced efficiently and consistently. .

Types of Samples

(a) Legal Sample: (Regulatory/Enforcement)

- where after analysis, if an adverse result is received legal action shall be initiated along with relevant enforcement action.
- these samples can be used for prosecution.
- drawn as per the sampling procedure detailed in the FSS Act, 2006, rules & Regulations and the entire procedure is to be strictly followed by the FSO.

(b) Surveillance Sample: (Monitoring)

- For the purposes of surveillance, survey and research, and can't be not be used for prosecution.
- This may be a ongoing process and is normally initiated by the Food Authority.
- This type of sampling is done to monitor the safety and quality of food manufactured, sold or imported in the country.

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Circumstances for drawing Sample

- Wh[redacted]eing man[redacted]n of the [redacted]
- Cons[redacted]
- Food[redacted]y
- Add[redacted]
- New[redacted]
- Obs[redacted]

Category of analysis:

Chemical analysis:

- Required chemical tests to prove the safety of the product. Nutritional tests required if product exhibits a claim

Microbial analysis:

- Test for Absence of pathogens and safety in microbial counts

Physical analysis:

- Test for extraneous matter, damaged product

Sensory analysis:

- Test for retention of original characteristics including flavour, texture etc. and other expected characteristics

Representative sampling:

- a sample in which the characteristics of the lot from which it is drawn are maintained.
- It is in particular the case of a simple random sample where each of the items or increments of the lot has been given the same probability of entering the sample.
- Random sampling involves the collection of n items from a lot of N items in such a way that all possible combinations of n items have the same probability of being collected. The randomness can be obtained by use of table of random number which can be generated by using computer software.In order to avoid any dispute over the representativeness of the sample, a random sampling procedure should be chosen, whenever possible, alone, or in combination with other sampling techniques.

Representative sampling: Cont…

- Assuming the items can be numbered or ordered, even virtually when it is not possible to have individual items (e.g., in the case of a tank of milk or of a silo of grains), the choice of the items or of the increments entering into the sample should be done as follows:

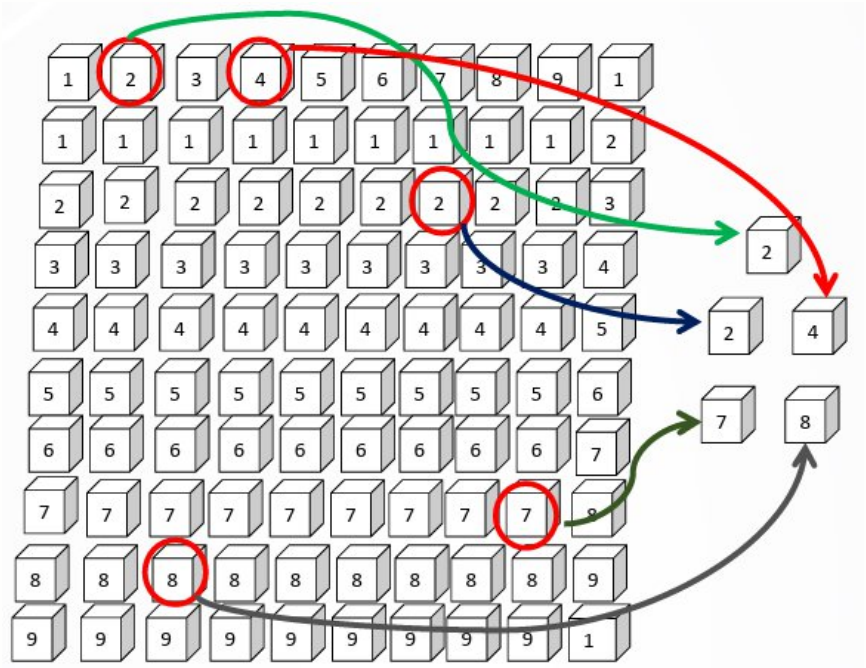
  1. To number all the items or increments of the lot (true or virtual)
  2. The numbers of the items or increments to be sampled are determined randomly.

- If the lot is heterogeneous, a random sample may not be representative of the lot. In such cases**, stratified sampling may be a solution**.

Stratified sampling consists of dividing the lot into different strata or zones, each stratum being more homogenous than the original lot. Then a random sample is drawn from each of these strata, following specified instructions which may be drafted by relevant regulatory body.

Representative sampling: Random sampling

If there are 100 cartoons /packs in a lot. Number them from 1 to 100 (N= Number 1 to 100). If 5 samples to be drawn for analysis (n=5) randomly from anywhere in this lot, use random number generator tools which are available online e.g. random.org; onlinenumbertools.com; onlinerandomtools.com. These tools will give you five random numbers from 1 to 100. Collect/draw the samples for analysis from those packs as given below in the figure. e.g.:5 random packs to be are 79th, 27th 2nd, 4th and 83rd



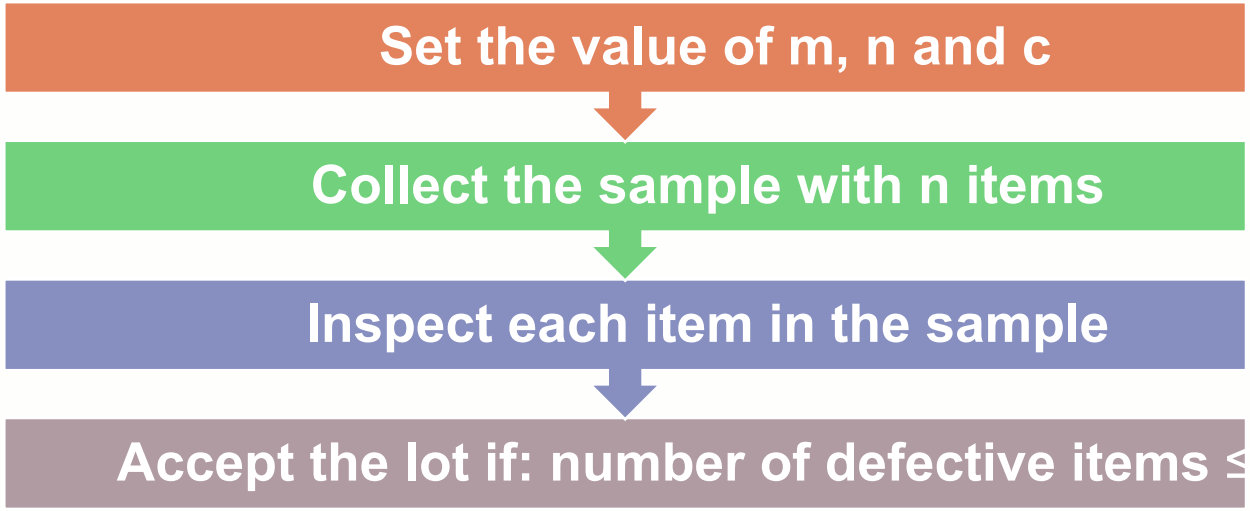
Sampling Plan:

Two class attributes plan: (Safety Criteria)	Three class attributes plan: (Hygiene Criteria)
➢ One limit &Two attributes ➢ conforms or non-conforms to a standard. ➢ Less than or equivalent (≤m/M) and More than the limit (>m/M) ▪ n samples from a lot are tested ▪ All samples ≤m Accept ▪ ≤c of n samples are >m Accept ▪ >c of n samples are >m Reject	➢ Two limits &Three attributes ➢ Measures the degree of conformity or non-conformity on a continuous scale. ➢ Less than or equivalent GMP limit (≤m) ➢ More than GMP but less than hazardous limit (>m, M) ▪ n samples from a lot are tested ▪ All samples are ≤m Accept ▪ ≤c of n samples are >m and ≤M marginally Acceptable ▪ >c of n samples are >m and ≤M Reject

TWO AND THREE CLASS ATTRIBUTES PLANS

FOR MICROBIOLOGICAL ASSESSMENTS :

- **Two-class attributes plans** provide a simple means of inspection where the sampling plan is defined by two values, n and c.
- n = the sample size in terms of the number of items; and
- C = the maximum number of nonconforming items permitted in the sample.
- m = a maximum concentration of micro-organisms permitted in any item
- any item contaminated at a concentration greater than m is considered to be nonconforming.
- For a given value of c, the stringency (probability of rejection) of the plan will increase as n increases.



TWO AND THREE CLASS ATTRIBUTES PLANS

FOR MICROBIOLOGICAL ASSESSMENTS :

Three-class Attributes Plans

- Three class attributes plans are defined by the values n, c, m and M ;
- applied to situations where the quality of the product can be divided into three attribute classes depending upon the concentration of micro-organisms within the sample:
- **Unacceptable quality,** with a concentration of micro-organisms above the value, M (which must not be exceeded by any items in the sample).
- **Good quality,** where the concentration must not exceed the value, m.
- **Marginally acceptable quality.** Marginal items have a **concentration which exceeds m, but which is less than M** (such concentrations are undesirable but some can be accepted, the maximum number acceptable being denoted by c).
- m = the concentration of the micro-organism which is acceptable and attainable in the food under inspection. For 3-class plans, m will be assigned a nonzero value.
- M = is a hazardous or unacceptable level of contamination caused by poor hygienic practice, including improper storage.

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TWO AND THREE CLASS ATTRIBUTES PLANS

FOR MICROBIOLOGICAL ASSESSMENTS :

The application of a three-class attributes sampling plan may be summarized as follows:

Set the values of m, M, n,c

↓

Collect the sample with n items

↓

Inspect each item in the sample

↓

Accept the lot if: number of marginally defective items (i.e. a concentration of micro-organismsbetween m and M) ≤ c

Sampling for microbiological analysis:

- Number and quantity of samples to be collected by FSO for regulatory compliance shall be as per the sampling plan specified in Appendix B of FSS (Food Products Standards and Food Additives) Regulations, 2011.

- **Three sets, each set containing 'n' number of samples (n as defined in sampling plan, e.g. n=5 or n=10, etc.) shall be drawn.**

- **Each of these sets shall be tested in three different accredited laboratories**.

- **The final decision shall be based on results of three accredited laboratories.**

- There will be no provision for retesting or re-sampling for microbiological testing. (Gazette Notification of 23 June, 2020 - published on 27th July, 2020)) 4.3.

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Table 1B

Microbiological Requirements for Fish and Fishery products –Safety Indicator Organisms

Sl. No.	Product Category*	*Escherichia coli*				*Salmonella*				*Vibriocholerae* (O1 and O139)				*Listeria monocytogenes*				*Clostridium botulinum*			
		Sampling Plan		Limits (MPN/g)		Sampling Plan		Limits		Sampling Plan		Limits		Sampling Plan		Limits		Sampling Plan		Limits(MPN /g)	
		n	c	m	M	n	c	m	M	n	c	m	M	n	c	m	M	n	c	m	M
1.	Chilled/Frozen Finfish	5	3	11	500	5	0	Absent/25g		5	0	Absent/25g		-	-	-	-	-	-	-	-
2.	Chilled/Frozen Crustaceans	5	3	11	500	5	0	Absent/25g		5	0	Absent/25g		-	-	-	-	-	-	-	-
3.	Chilled/frozen Cephalopods	5	0	20		5	0	Absent/25g		5	0	Absent/25g		-	-	-	-	-	-	-	-
4.	Live Bivalve Molluscs	5	1	230 /100g	700 /100g	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
5.	Chilled/Frozen Bivalves	5	0	46		10	0	Absent/25g		5	0	Absent/25g		-	-	-	-	-	-	-	-
6.	Frozen cooked crustaceans/Frozen heat shucked mollusca	5	2	1	10	5	0	Absent/25g		5	0	Absent/25g		5	0	Absent/25g		-	-	-	-
7.	Dried/ Salted and dried fishery products	5	0	20		5	0	Absent/25g		-	-	-	-	-	-	-	-	-	-	-	-

Sampling Plans and Guidelines: For Regulator-

- **The sampling for different microbiological standards with respect to the products specified in shall be ensured aseptically at mfg. units and/or at retail points, as applicable, by a trained person with specialized knowledge in the field of microbiology** following guidelines in the FSS (Food Products and Food Additives) Regulations, 2011 and ISO: 707 (Latest version).
- The samples shall be stored and transported at a temperature below 5°C (but not frozen), except the products that are recommended to be stored at room temperature by the manufacturer, to enable initiation of analysis within 24 hours of sampling.
- Preservatives shall not be added to sample units intended for microbiological examination.
- The desired number of sample units as per sampling plan given shall be taken from same batch/lot and shall be submitted to the notified laboratory.

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Food Safety Surveillance:

- Food Safety Surveillance is a **system that collects the data regarding all types of contaminants in foods.**
- conducted in a structured and planned manner with the **purpose to understand the spectrum of food safety, timely identification of food safety hazards and then provide relevant data for food safety monitoring, risk assessment and standards setting**.
- **Section 29 (3) of the FSSA 2006**

"the Food Authority shall maintain a system of control and other activities as appropriate to the circumstances, including public communication on food safety and risk, food safety surveillance and other monitoring activities covering aII stages of food business".

- In line with the provisions in the Act, FSSAI has prepared a general surveillance plan which issued to States and UTs to conduct regular surveillance activities in time bound manner.
- It is the duty of the FSO to conduct surveillance activities both at the retail and wholesale level (at all stages of production, processing and distribution) to ensure the safety of foods.

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Objectives of Surveillance:

(a) **search, collect, collate, analyse and summarise relevant scientific and technical data particularly relating to-**

i. food consumption and the exposure of individuals to risks related to the consumption of food

ii. incidence and prevalence of biological risk

iii. contaminants in food

iv. residues of various contaminants

v. identification of emerging risks

(b) **Promote, co-ordinate and issue guidelines for the development of risk assessment** methodologies, monitor, conduct and forward messages on the food safety risks of food to State Governments and Commissioners of Food Safety.

(c) **Provide scientific and technical advice and assistance to the State Governments** in implementation of risk management procedures with regard to food safety and to draw up a general surveillance plan for food safety management and work in close co-operation with the Central Government.

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Types of Surveillance: 1. Active Surveillance

A system employing staff members to regularly contact health care providers/ mfg units to seek information about quality of food items procured, consumed and the different ingredients used in the manufacturing unit and the testing parameters involved.

Active surveillance **provides the most accurate and timely information**.

It has following components:-

i. General surveillance activity.

ii. State specific surveillance

iii. Seasonal surveillance

iv. Special drives or surveillance during festivals.

v. Surveillance in case of any risk associated with food

vi. Commodity specific

vii. Direct and ensure all States/UT establish surveillance division at Commissioner's office

viii. Network with Food testing laboratories and surveillance division of all States/UTs

ix. Based on analysis of the enforcement activities and evolving market trends, provide inputs to Surveillance team for Active Surveillance measures

Types of Surveillance: 2. Passive Surveillance

A system by which a regulatory authority **receives reports submitted from mfg units or any other sources.**

Passive surveillance is a **relatively inexpensive** strategy to cover large areas, and it provides critical information for monitoring a community's health. It has following components:-

Food sampling and testing:

Consumer complaint tracking:

Foodborne illness reporting:

Data analysis and trend monitoring:

Post-market surveillance:

Monitoring food products after they have been released into the market, including checking for labeling accuracy and compliance with standards.

Collaboration with state authorities:

Working with state Food Safety Departments to ensure consistent reporting and data collection across different regions.

Requirements for an Effective Surveillance and Monitoring

(a) *The object of food safety surveillance system is to ensure that* ***the food supplied in the market is safe****. In the absence of an effective surveillance system, the consumer can be exposed to physical, chemical and microbiological contaminants, causing a variety of food borne diseases caused by agents.*

(b) *A number of* ***decisions of the Food Authority will require information and data****. These decisions have to be taken with the help of MIS databases of lab reports hazards in foods, testing of food for chemical and biological agents.*

Monitoring and surveillance data ***allows identification of potential area of focus*** *to be listed for subsequent action by the Food Authority and the evaluation of the effectiveness of sanitary measures that have been implemented in all food safety frameworks.*

(c) The reports received through surveillance activities shall be compiled and if any surveillance sample fails due to any non-conformity then ***enforcement sampling may be executed and prosecution may be launched.***

The Criterial for selection of food items:

- ✓ Top food commodities producing states.
- ✓ Availability of major food items.
- ✓ Food habits.
- ✓ Risk factors
- ✓ Consumption of pesticides and fertilizers in states.
- ✓ Consumption pattern
- ✓ Climatic conditions.

Suitable containers :

The laboratory sample must be placed in a clean, inert container which provides secure protection from contamination, damage and leakage.

- ***Solids:***
  - For packaged consumer packs, the samples should be collected without opening the packs.
  - For open and loose food products, the containers should be of appropriate size, clean, sterile in case of microbiological testing and should have tamper evident closures and seals.
  - Sterile and clean sampling gadgets, seals, and containers should be used. Aseptic sampling procedure should be followed.
- ***Liquids:***
  - Containers liquid/semi-solid products should preferably be of inert materials, glass or plastic.
  - The containers should preferably be of appropriate size, capable of air-tight closure and preferably dark-coloured so as to prevent light-based degradation
- ***Type of containers:***
  - Material of the container should be inert. Containers used for sampling should be air tight for chemical analysis and sterile for microbiological analysis.
  - Type of container used for chemical and microbiological analysis should be the same for ease.
  - Samples of alcoholic drinks should be placed in glass bottles.

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The basic attributes of a sample:

The samples should **<u>represent the food as sold</u>** to the consumer and each part of a divided samples should be representative of the original.

Where divided, **<u>all parts of the sample must individually be representative of the food and of each other</u>**.

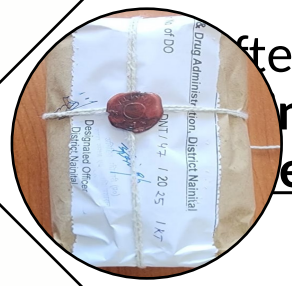
The **<u>sampling process must not alter the sample in any way that might affect the analysis.</u>**

<u>Storage and transportation of the samples must not alter it</u> in any significant way-whether through contamination, loss, deterioration or other means.

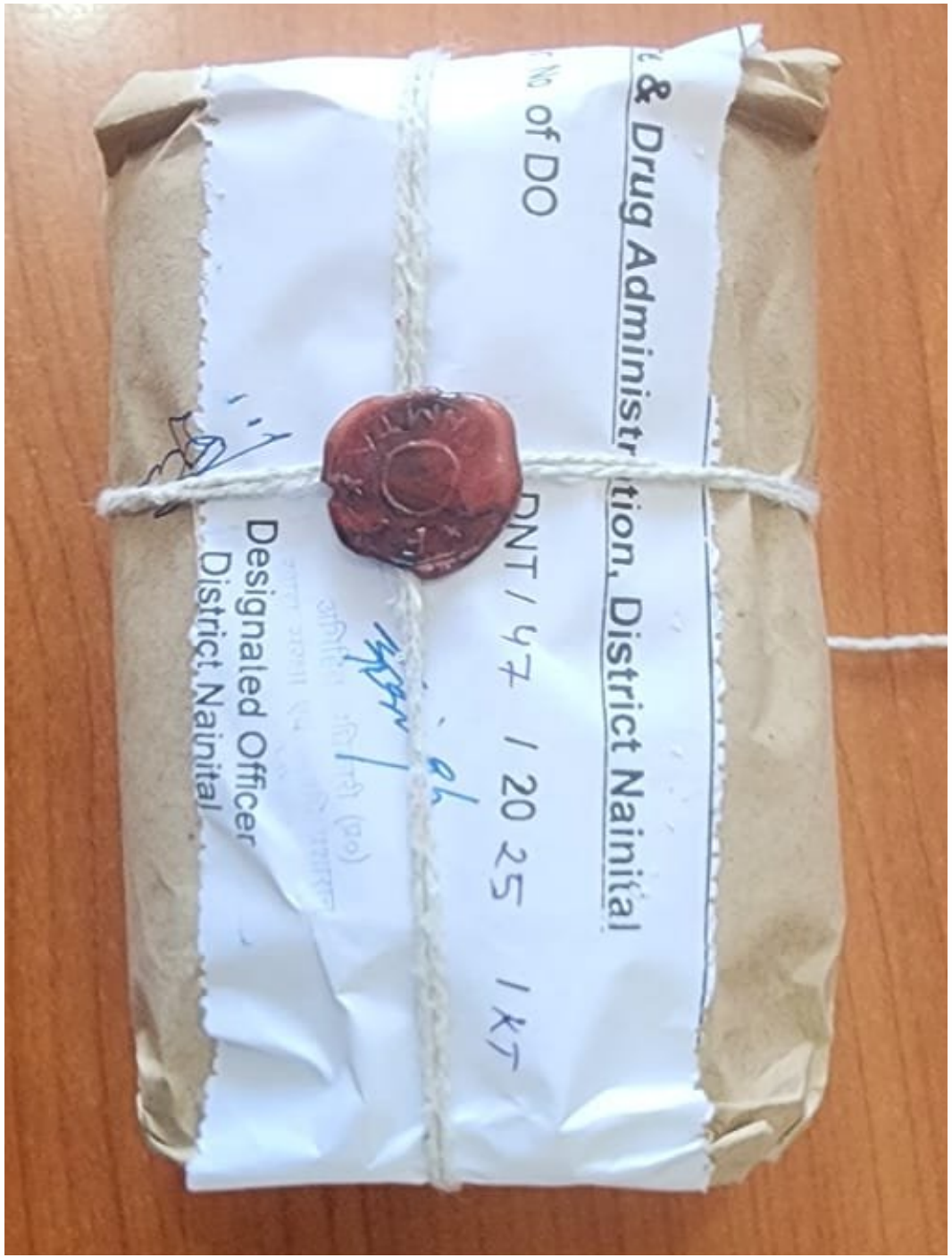
Sampled Unit (Lot.)

Every effort should should be made to **restore the lot** from which the sample is collected to its original condition.

Whenever possible, **sample should be collected from previously pened boxes or crates, unopened retail packages, and unopened bulk containers** such as sealed big containers.



ften samples may have to be collected from **bulk containers which have nadequately covered.** When this happens, **the existing condition should escribed in detail, keeping in mind the effect that opening could have had on the composition of the product.**


& Drug Administration, District Nainital
of DO
DNT / 47 / 20 25 / KT
Designaled Officer
District Nainital

Food Safety
Code No. & Sr. No

Types of Inspection:

1. Pre-License Inspection:
2. Pre-Registration Inspection:
3. Routine Inspection:
4. Inspection before renewal/modification of license:
5. Inspection for investigation of complaint:
6. Inspection in case of food safety emergency:
7. Inspection in case of major non-conformity during 3rd Party Audit or Hygiene Rating
8. Inspection of expired licenses:
9. Other Inspections: Any other inspections prescribed by the Food Authority from time to time.

Advisory: 6th March 2017

- *A number of representations have been made to FSSAI requesting to define the Sample size of high priced imported alcoholic beverages.*
- *After thoughtful consideration, it is decided that* **in the case of import of high priced liquor, miniature/representative sample of 100ml** *(in two numbers can be taken for laboratory analysis subject to condition a imported consignment shall be accompanied with test certificate of the regulatory body of exporting country that the representative/miniature sample and imported consignment pertains to the same batch.*

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Advisory: 25th February, 2025

Subject: Adherence to NABL scope of accreditation for testing of referral samples-reg.

- As per clause 9.1(a) of FSS(Recognition and Notification of Laboratories) Regulations, 2018 "Food laboratory shall perform all tests in the approved premises as per the valid scope of recognition".
- All the **referral laboratories must strictly adhere to their NABL scope of accreditation** as per ISO 17025, while testing referral samples. The laboratories shall test food products and parameters explicitly covered under their NABL scope of accreditation to ensure compliance with quality and regulatory standards.
- In this regard, all the FSSAI notified referral laboratories under 43(2) of FSS Act, 2006 are also hereby informed and instructed to test only the test parameters specified by the Designated Officers (DOs)/ Authorised Officers (AOs) in Form VIA.

"FORM V A

(See rule 2.4.1. (3))

Form of Notice to the Food Business Operator

To ……..

…….

Dear Sir/s/ Madam:

I have this day taken the samples of food from premises/shop/market of …….situated at ……..as specified below to have the same analysed by the Food Analyst for _____.

Details of food:

Batch number if available:

Parameter to be tested:

1. As per the Food Safety and Standards Authority of India Standards for the specific products

2. Any additional test to be performed if any

Place: (Sd/-) Food Safety Officer/ Authorized Officer.

Date:

Address:

Acknowledgement:

Sign of Food Business Operator

Witnesses

Witnesses"

Food Safety & Drug Administration Uttarakhand

(Government of Uttarakhand)

Form VA

Form of Notice to the Food Business Operator

[Refer Rule 2.4.1. (3)]

उत्तराखण्ड शासन

To,

.....

.....

.....

.....

.....

.....

.....

Dear Sir/s/Madam :

I have this day taken the samples of food from premises / shop / market of .....situated at..... .....as specified below to have the same analysed by the Food Analyst for.....

Details of Food :

code number :.....

Parameter to be tested :

1. As per the FSSAI Standards for the specific products.
2. Any additional test to be performed if any

(Sd/-) Food Safety Officer
/Authorized Officer

Place :.....

Date :.....

Address :.....

Acknowledgement :

Sign. of Food Business Operator

Witnesses : 1. .....

2. .....

Food Safety & Drug Administration Uttarakhand

(Government of Uttarakhand)

Form VA

Form of Notice to the Food Business Operator

[Refer Rule 2.4.1. (3)]

To. (1) Shri Jasneet Singh Bindra S/o Shri (Late) Ramdhir Singh (FBO/Prop./Partner) M/s – Stop and Shop, Masjid ward, Near Gorakhpur Chauraha, Mallital, Bhimtal, Dist – Nainital (U.K.)
(2) Mfd. by :– Riddhi Trading Co., Eidgah Road, Budhana Muzaffar Nagar (U.P.)

Dear Sir/s/Madam :

I have this day taken the samples of food from premises / shop / market of M/s – Stop and Shop situated at Bhimtal, Dist. Nainital as specified below to have the same analysed by the Food Analyst for complete Analysis.

Details of Food : Murli Bhog Desi Ghee taken company sealed Pack of Net – 500ml. each Part. B.No – BN0200. Pkd – May, 2023, Best before 9 months from Pkd.

code number :

Parameter to be tested :

1. As per the FSSAI Standards for the specific products.
2. Any additional test to be performed if any

24/07/2023

(Sd/-) Food Safety Officer
/Authorized Officer
Food Safety Officer
Haldwani
Nainital (U.K.)

Place : Bhimtal, Dist – Nainital.

Date : 24/07/2023

Address :

Acknowledgement :

Sign. of Food Business Operator

Witnesses : 1. Nobody agreed to disclose his/her name
2. as witness at spot during sampling.

Despite many efforts, no one disclosed his name or address, nor did anyone agree to sign as a witness

GOVT. OF UTTARAKHAND

Office of Designated Officer District Nainital

Food Safety & Standard Act 2006, Rules & Regulations 2011

उत्तराखण्ड शासन

Label Form

1. Code Number of the Sample.....

2. Name of the sender with his official designation.....

.....

3. Date and Place of collection.....

.....

4. Nature of articles being sent for analysis.....

.....

5. Nature and quantity of preservative, if any, added to the same.....

.....

Sign.
Food Business Operator

Sign. Food Safety Officer
Area.....

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GOVT. OF UTTARAKHAND

Office of the District Food Safety Officer / D.O. Distt. Nainital

Food Safety & Standard Act 2006, Rules & Regulations 2011

उत्तराखण्ड शासन

Label Form

1. Code Number of the Sample: DNT/159/2023/KT
2. Name of the sender with his official designation: K.C. Tamta F.S.O Haldwani / Nainital, Dist. Nainital
3. Date and Place of collection: 24.07.2023 at 11:10 A.M. Bhimtal, Dist. Nainital
4. Nature of articles being sent for analysis: Murli Bhag Desi Ghee Tetra Company sealed pack of Net – 500ml. each pack. B.No – BN0200 Pkd – May, 2023, Best before 9 months from Pkd.
5. Nature and quantity of preservative, if any, added to the same: —x—

Sign.
Food Business Operator

Sign. Food Safety Officer
Area: Haldwani
Distt.- Nainital (U.K.)

24/07/2023

Food Safety Officer
Haldwani
Distt.- Nainital (U.K.)

fssai

"FORM VI

(See rule 2.4.1(11))

MEMORANDUM TO FOOD ANALYST

From: ……..
……..

Date: _____

To
Food Analyst
……
……..

MEMORANDUM

(See rule 2.4.1(11))

1. The sample specified below is being forwarded herewith for analysis under ___ of ___ of section ____ of Food Safety and Standards Act, 2006 (34 of 2006).

(i) Code Number
(ii) Date of collection
(iii) Name, Nature of articles submitted for analysis
(iv) Name, Nature and quantity of preservative, if any, added to the sample.
(v) quantity and number of sample
(vi) Special request with reason
(vii)any additional relevant information
(viii) Parameter to be tested (a) As per the Food Safety and Standards Authority of India Standards for the specific products
(b) Any additional test to be performed if any

2. A copy of this memo and specimen impression of the seal used to seal the packet of sample are being forwarded separately by post or courier or hand delivery (strike out whichever is not applicable)

(Sd/) Food Safety Officer Address:
Address:"

(8) for Form VII A, the following Form shall be substituted, namely:-

Food Safety & Drug Administration Uttarakhand

(Government of Uttarakhand)

उत्तराखण्ड शासन

Form VI

MEMORANDUM TO FOOD ANALYST

From :

.....

.....

.....

Date : .....

Impression of Seal

To

Food Analyst

.....

.....

.....

MEMORANDUM

(Refer Rule 2.4.1(11))

1. The Sample described below is sent herewith for analysis under c (i)/c(iii) of (1) of section 47 of Food Safety and Standards Act, 2006

(i) Code Number .....

(ii) Date and place of collection .....

.....

(iii) Name and Nature of articles submitted for analysis .....

.....

.....

(iv) Name and Nature and quantity of preservative, if any, added to the sample .....

.....

2. A Copy of this memo and specimen impression of the seal used to seal the packet of sample are being sent separately by post/ courier/hand delivery (strike out whichever is not applicable.

(Sd/) Food Safety Officer

Address .....

.....

The sealed container of the remaining two/ three (if fourth part is not sent to an accredited Lab under c(iii) of (1) of section 47 of FSSA 2006&10 (iii) of Rule 2.4.1 of FSS Rules 2011) part of the sample along with two/three spare copies of this memo are being submitted/sent to the D.O. (Designated Officer), Nainital, under c(iii) of (1) of section 47 of FSSA 2006 & Rule 2.4.1 (10) of Food Safety and standard Rules, 2011.

(Sd/) Food Safety Officer

Address .....

Food Safety & Drug Administration Uttarakhand

(Government of Uttarakhand)

Form VI

MEMORANDUM TO FOOD ANALYST

उत्तराखण्ड शासन

Date : 24/07/2023

m : F.S.O
Haldwani
Dist. Nainital.

Impression of Seal

o
Food Analyst
SDFTL
Rudrapur
U.S. Nagar.

MEMORANDUM

(Refer Rule 2.4.1(11))

1. The Sample described below is sent herewith for analysis under c (i)/c(iii) of (1) of section 47 of Food Safety and Standards Act, 2006

(i) Code Number DNT/159/2023/KT

(ii) Date and place of collection 24/07/2023, Bhimtal Distt. – Nainital

(iii) Name and Nature of articles submitted for analysis Murli Bhog Desi Ghee taken company sealed Pack of Net – 500ml. each part. B.No. – BNO200., Pkd – May, 2023, Best before 9 months from Pkd.

(iv) Name and Nature and quantity of preservative, if any, added to the sample

2. A Copy of this memo and specimen impression of the seal used to seal the packet of sample are being sent separately by post/ courier/hand delivery (strike out whichever is not applicable.

24/07/2023
(Sd/) Food Safety Officer
Food Safety Officer
Haldwani
Distt.- Nainital (U.K.)

Address

The sealed container of the remaining two/ three (if fourth part is not sent to an accredited Lab under c(iii) of (1) of section 47 of FSSA 2006&10 (iii) of Rule 2.4.1 of FSS Rules 2011) part of the sample along with two/three spare copies of this memo are being submitted/sent to the D.O. (Designated Officer), Nainital, under c(iii) of (1) of section 47 of FSSA 2006 & Rule 2.4.1 (10) of Food Safety and standard Rules, 2011.

24/07/2023
(Sd/) Food Safety Officer
Food Safety Officer

Address

रसीद

अभिहित अधिकारी का कोड नं0 व क्रमांक DNT/159/2023/KT

मै कि जसनीत सिंह बिंद्रा

पुत्र श्री स्व० श्री रणवीर सिंह

निवासी 32-K/10, रामपुर गार्डन थाना बरेली जिला बरेली (उ०प्र०) - 243001

का हूँ। मैने आज दिनांक 24/07/2023 को समय 11:10 A.M.

स्थान मल्लीताल भीमताल थाना भीमताल डा0 भीमताल

जिला नैनीताल मैं श्री कैलाश चन्द्र टम्टा

खाद्य सुरक्षा अधिकारी हल्द्वानी को (खाद्यपदार्थ) मुरली मोहा देशी घी —

500 ml. X 4 बैच नं0/लॉट नं0/कोड नं0

GN0200 मूल्य ₹ 280 X 4 = 1120/- अंकन एक हजार एक सौ बीस रुपये मात्र प्राप्त करके

खाद्य विश्लेषक द्वारा जाँच के लिए बेचा व मूल्य नकद प्राप्त किया।

खाद्य व्यापारकर्ता को नमूने का एक भाग खाद्य संरक्षा एवं मानक अधिनियम 2006 की धारा 47 के (i) के सी (iii) के अन्तर्गत प्रत्यायित प्रयोगशाला को भेजे जाने के विकल्प की जानकारी दी गयी। खाद्य व्यापारकर्ता द्वारा नमूने के एक भाग की जाँच प्रत्यायित प्रयोगशाला में करवाने हेतु आग्रह किया गया/इनकार किया गया इनकार किया गया

अन्य विवरण

लाइसन्स नं0 12620007000136 मो0 नं0 9598858888

ई-मेल abhi1.ad@outlook.dk

पढ़कर/सुनकर हस्ताक्षर/नि0अ0 लगाया

हस्ताक्षर/नि0 अंगूठा

खाद्य कारबार कर्ता

हस्ताक्षर जाँची – [illegible]

प्रमाणित 24/7/2023

खाद्य सुरक्षा अधिकारी
FOOD Safety Officer

Sample Receipt

DO Code and Serial No----------

I, _____, S/o _____,
R/o _____District _____,
do hereby state that on _____ (date) at _____ (time), at
_____(place), Post Office _____,
District_____, Sri _____,
Food Safety Officer, collected a sample of (food product name)
_____.

The details of the sampled product are as follows:
Batch No./Lot No./Code No.: _____
Price received for the sample: ₹ _____
Printed MRP: ₹ _____

The sample has been collected for submission to the Food Analyst for analysis under the Food Safety and Standards Act, 2006 (FSSA 2006), along with the applicable Rules and Regulations.

The Food Business Operator was informed about the provision of C(iii) of Section 47(10) of the FSSA, 2006, regarding his right to send a part of the food sample to an accredited food laboratory. The Food Business Operator informed the undersigned that he intends/does not intend ----------to exercise this option.

Other Details----------

---Lic. NO ---------- Mob. N0----------
-------E-mail ----------

(Food Business Operator)
Name and Address

(Food Safety Officer)
Name and Designation

Witness:
1&
2&

4th part of sample: Accredited Lab Analysis

From

----------(Name & Address of FSO)

To,

----------(Name & Address of FSO)

Subject:- Notice under Rule 2.4.1(4) of the Food Safety & Standards Rule, 2011 to disclose the name and address of the person from whom the article of food was purchased and to analyse fourth part of sample as per Rule 2.4.5.

Sir,

Today I am drawing the sample of the following food articles from your premises located at the address recorded in form VA, -

PARTICULARS are as follows:

Sr.No.	Name of the Food Articles	Code No

1 Now as required under Rule 2.4.1(4) you are requested to disclose the name and address and other particulars of the person from whom you have purchased the above article of food along with a copy of purchase bill or invoice to the undersigned immediately .

2 You are also requested to intimate undersigned if you want to get analyzed the fourth part of above sample from any NABL accredited/ FSSAI notified laboratory for analysis under Intimation to the Designated Officer, Chandigarh Administration and pay the prescribed cost as per the Rule 2.4.5 immediately.

4th part of sample: Accredited Lab Analysis

From

-------(name & Address of FBO

Sub: ***Notice under Rule 2.4.1(4) of FSS Rules 2011 – Disclosure of Name and Address of the Person from whom the Article of Food was Purchased and Analysis of the 4th Part of the Sample as per Rule 2.4.6.***

Sir,

The undersigned has received a notice dated …… The particulars of the samples drawn from the undersigned are as follows:

S. No.	Name of the Food	DO Code No.

It is hereby informed that:

1. The undersigned does not wish to have the fourth part of the aforementioned sample analyzed by any NABL-accredited/FSSAI-notified laboratory.
2. The above-mentioned food article has been manufactured/prepared/packed by: [Details to be provided]

- (Signature)
- Name and address of FBO

Food Safety & Drug Administration, District Nainital

Code No. & Sr. No. of DO DNT / / 20 /

Designated Officer
District Nainital

Food Safety & Drug Administration, District Nainital

Code No. & Sr. No. of DO DNT / / 20 /

Designated Officer
District Nainital

FORM I
FORM OF AFFIDAVIT
Seizure of books of account and other documents
(*Refer Rule 2.2.2*)

I, son of/wife of/daughter of Mr. _____, aged about _____ years and residing at _____ do hereby solemnly affirm and sincerely state as follows:

1. I am the sole proprietor/Partner/Director/employee of _____Private Ltd/Limited (here give the name of the firm or Company) having its Office/carrying on business//Registered Office at _____.
2. I say that on _____ at about ___a.m./p/m., the Food Safety Officer,_____(here give the area of operation of the Food Safety Officer) inspected/searched the premises at _____ where I am/ _____Private Ltd./Limited is carrying on business. During the course of such inspection/search, the Food Safety Officer has seized certain books of account and documents relating to the business.
3. I say that the books of accounts and other documents seized during the inspection/search are required for carrying on business and hence it is necessary that they be returned to me immediately.
4. At my request, the Food Safety Officer has agreed to return the books of account and other documents so seized during the inspection/search, subject to my providing him extracts or copies of such books of account and other documents. The Food Safety Officer has given me the details of the extracts or the copies required by him.
5. I say that I have caused the extracts/copies so required to be taken in the presence of the Food Safety Officer/_____ (name) an officer working in the department of the Food Safety Officer.
6. I confirm and declare that the extracts/copies annexed to this Affidavit are the true, authentic and genuine extracts/copies of books of account/other documents seized on _____ and in confirmation thereof, I have initialed each page of such extracts/copies.
7. I am aware that based on the solemn declarations given in this Affidavit, the Food Safety Officer has agreed to return the books of accounts and other documents seized as aforesaid on _____.
8. I hereby undertake to produce the books and accounts and other documents or any part thereof at any time as may be required by the Designated Officer or by the Food Safety Officer or before any inquiry proceedings or before any adjudication proceedings that may be initiated by the Food Safety Officer against me or against _____Private Ltd./Limited or both..

(SIGNATURE OF THE DEPONENT)

Solemnly affirmed and
signed before me this _____ of _____
Notary Public._____

FORM II

SEIZURE MEMO

[Refer Rule 2.3.1]

In exercise of the power delegated to me under section38 of the FSS Act, I hereby seize/detain the under mentioned food products/documents which contravene the provision of section---------- of this Act at the premises of M/S----------

S.No	Name of the product	Batch No.	No of Units	Qty in kgs

The detention/seizure has been made and the inventory has been prepared in presence of the following witnesses.

Name and address of the witness signature.

1.……
…… ……..
2.……
…… ……..

The products detained/seized have been duly sealed and are left in the custody of Shri.----------with the instruction not to tamper with the seals and not to dispose of the products till further order.

Signature of Manufacturer/dealer Signature of Food Safety Officer

Name----------

Place----------

Date:----------

FORM III
FORM OF ORDER OF SEIZURE
[**Refer Rule 2.3.2.(1)**]

To
(Name and address of the Food Business Operator)

……..
……
……

Whereas below mentioned articles of food….intended for sale which is in your possession appears to me to be adulterated/misbranded under in violation of section----------of FSS Act:

S.No	Name of the product	Batch No.	No of Units	Qty in kgs

Now therefore under clause (c) of sub-section (1) of section 38 of the Food Safety and Standards Act, 2006 (34 of 2006), I hereby direct you to keep in your safe custody the said sealed stock subject to such orders as may be issued subsequently in relation thereto.

Food Safety Officer
Area…….

Place:----------

Date:----------

FORM IV[Refer Rule 2.3.2.(2)]

FORM OF SURETY BOND

Know all men by these present that we (i) ……son of…… resident of ……and (ii) …… son of…… resident of …… proprietors/partners/employees of Messrs ……hereinafter called the FBO (s) and (iii)……son of…… resident of …… and (iv) …… son of …… resident of …… hereinafter called the surety/sureties are held and firmly borne up to the President of India/Governor of……hereinafter called the government in the sum of ……rupees to be paid to the government, for which payment will and truly be made. We firmly bind ourselves jointly and severally by these presents. Signed this ……day of ……whereas Shri…… FSO has seized……(here, insert the description of materials together with number/quantity and total price hereinafter referred to as the said article)

S.No	Name of the product	Batch No.	No of Units	Qty in kgs	Price

from ……(specify the place);

Whereas on the request of the FBO(s) the government has agreed to keep the said article in the safe custody of the FBO(s) executing a bond in the terms hereinafter contained and supported by surety/ two sureties which the FBO(s) has/have agreed to do. Now the condition of the above written obligation is such that if in the event of the FBO(s) failure to produce intact the said article before such court or Authority and on such dates(s) as may be specified by the said Food Safety Officer from time to time the FBO(s) and /or the surety/sureties forthwith pay to the government on demand and without a demur sum of ……rupees and there after the said bond will be void and of no effect. Otherwise the same shall be and remain in full force and virtue.

These presents further witness as follows:

(i) The liability of the surety/sureties hereunder shall not be impaired or discharged by reason of time being granted by or any forbearance, act or omission of the government whether with or without the knowledge or consent of the sureties or either of them in respect of or in relation to all or any of the obligations or conditions to be performed or discharged by the FBO(s). Nor shall it be necessary for the government to sue the FBO(s) before suing the sureties or either of them for the amount due, hereunder.

(ii) This Bond is given under the Food Safety and Standards Act,2006 for the performance of an Act in which the public are interested.

(iii) The government shall bear the stamp duty payable on these presents. In witness whereof these presents have been signed by the FBO(s) and the surety/sureties the day hereinabove mentioned and by Shri……on behalf of the President of India on the date appearing below against his signature.

Witnesses:

1……. (Signature)

(Name and address)……

2……. (Signature)

(Name and address)……

Signature……. (FBO)……

Signature……. (Surety)……

Signature……. (Surety)……

for and on behalf of the President of India / governor of state of Uttarakhand

Signature……

(Designation)……

Suggestive Checklist of documents to be attached in case file.

1	Form V
2	Label Form
3	Memo Form VI
4	Sample Purchase Receipt
5	Inspection report.
6	Sample Dispatch Postal Receipt.
7	Evidence of Information to FBO about option to sent 4th part to Accredited lab and FBO using/not using the option.
8	Receipt of remaining 2/3 parts of samples submission to DO office.
9	Lab Report.
10	Letter to FBO u/s 46(4)
11	Sanction letter
12	Other Documents:
13	Appeal in Form VIII
14	Form VIA
15	Report of NFL
16	Letter to Commission for sanctioning case
17	Sanction letter by Commissioner etc.
18	Form IX

THANK YOU